

Podere ai Valloni

Podere ai Valloni was the first winery to be registered as a Boca doc producer. The ancient Cà Finazzi started producing Boca in the 18th century. The Boca doc was born in 1969, but sadly, after only a few years the vines almost disappeared in the whole region.

In 1980 Guido and Cristiana Sertorio bought the old winery and started producing Boca doc again. The enologist Luigi Veronelli first discovered our wine in 1987 praising its qualities in the magazine EV, pleased of this unexpected rebirth.



Since the beginning Podere ai Valloni was not only a winery, but a ‘garden-vineyard’ cultivated with the maximum respect for the environment. Since 2014 we are an organic winery.

Today, Anna and her husband Andrea give continuity to the founders’ dream of a beautiful vineyard and excellent wines, and the younger generation is already growing up...





Our wine is made only with our own grapes in total traceability. Our yield is only 4000 kilograms per hectare, although the possible yield in this area is 9000. This is because we make a deliberate strict selection at every step of the cultivation, preferring quality than quantity.

For the same reason, we let our Boca Vigna Cristiana mature in oak casks for at least 3 years, and then let it evolve in the bottle for 12 months before we sell it. It's almost twice longer than the law requires, but we believe that it is crucial to soften the strong tannins of Nebbiolo and Bonarda novarese and harmonize the wine.

Our Boca wine is produced with 70% of Nebbiolo grapes, 20% of Vespolina and 10% of Bonarda novarese. We harvest the grapes by hands in mid-October; then the grapes are destemmed and vinified by maceration for 10/12 days. After that, we separate the skins from the must; then the wine is ready to be aged in the barrels.



For Boca doc we use only oak barrels that contain approximately 2500 liters.

Since 2011 we also produce the Colline Novaresi Rosso doc Sass Russ. It's a younger, fresh wine, the perfect choice for a good *antipasto alla piemontese*. It is produced with 50% of Nebbiolo grapes and 50% of Bonarda novarese. The grapes, grown accordingly to the biological agricultural methods, are harvested by selecting and eliminating the unripe bunches and grapes. After the pressing and a 4/5 days fermenting process, the wine is poured in stainless steel containers and repoured in order to eliminate the dregs. The wine, only aged in steel for 6 months, is immediately bottled after filtering in our Podere.

The last entry in our production is a young Nebbiolo: Colline Novaresi Nebbiolo doc *Gratus* (85% Nebbiolo grapes and 15% Vespolina). This wine ferments for 8/10 days and then is aged for 12 months in oak barrels (2500 litres). *Gratus* has different and more varied bouquet and taste: a fruity nose with scents of raspberry and black pepper, while in mouth is softly tannic, equilibrated, harmonic, persistent and well structured.

Our winery produces about 12.000 bottles per year.

PODERE AI VALLONI – Società Agricola e Vitivinicola

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The most important peculiarity of Boca wines is the structure of the soil: here, 300 millions years ago, stood the gigantic *Valsesia Super Volcano* (the area is now inside the UNESCO geopark Sesia Valgrande), which is the reason why our hills are made of volcanic rocks, from the Permian Age. The vines that grow on this soil give structured and especially mineral wines, with a typical acidity that grants them a long life in the bottle. For this reason, Boca's Nebbiolo is very different from the other wines found in Alto Piemonte.

The wines produced at Vigna Cristiana have been reviewed on important magazines and guides and awarded with many prizes and acknowledgements. We invite you to visit our press page on www.podereaivalloni.wine for updates.



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